

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE January 28, 2002	ESTABLISHMENT NO. AND NAME Frigorifico Montes Presil Est 701		CITY Montes	A44. F
FOREIGN PLANT REVIEW FORM					COUNTRY Uruguay	
NAME OF REVIEWER Dt. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ron Deutsch		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable		

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 A
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	January 28, 2002	Frigorifico Montes Presil Est 701	Montes
			COUNTRY
			Uruguay
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dt. M. Douglas Parks	Dr. Ron Deutsch		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

This plant did not operate on the day of the review (not since April) therefore it was converted to a paper only audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		January 24, 2002	Productores Unidos Coop. Agraria Ltd. est 07		Melo
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		COUNTRY Uruguay	
				EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
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COMMENTS:

28--A particle of rail grease was found inside packaged product.

SSOP--The procedure was not currently dated.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE January 16, 2002	ESTABLISHMENT NO. AND NAME Frigorifico Canelones Est 08		CITY Canelones COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
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Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification		37 A	Container closure exam	66 O
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			COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

18--Condensate from overhead pipes, that are not cleaned and sanitized daily, was dripping into the trafficway for plastic covered cooked product.

18--Heavily beaded condensate on overhead structures above exposed carcasses in the carcass cooler.

19--The moving viscera table was not cleaned and sanitized between uses.

28--A tube of cooked beef in the cooking rack was touching the floor in the cooking kitchen.

HACCP--Pre shipment review of HACCP CCPs was not done.

Salmonella testing--Ground beef is canned and cooked before testing.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		January 25, 2002	Frigorifico Modelo Est 10		Montevideo
					COUNTRY
					Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Sergio Sallua		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE January 25, 2002	ESTABLISHMENT NO. AND NAME Frigorifico Modelo Est 10	CITY Montevideo
			COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Sergio Sallua	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable	

COMMENTS:

20--The table used by the inspector to examine exposed product, had residues of previous uses.

28--The procedure used for temperture deterimination was not aseptic and was not placed in the thermal ceter of the meat block.

SSOP--Preventative action was not recorded.

FOREIGN PLANT REVIEW FORM

REVIEW DATE
January 23,
2002

ESTABLISHMENT NO. AND NAME
Frigorifico Tacuarembó Est 12

CITY
Tacuarembó
COUNTRY
Uruguay

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Hector Lazaneo

EVALUATION

☒ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

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Sanitary dressing procedures	27 U	Control of restricted ingredients	54 A		

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	January 23, 2002	Frigorífico Tacuarembó Est 12		COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

19--The horn saw was not adequately cleaned and sanitized between uses.

27--The operator at the bung drop station was cutting across the rectum and continuing the cut into other tissues without cleaning and sanitizing the knife.

HACCP--For pre-shipment review of HACCP the slaughter CCPs were not included in the documentation.

FOREIGN PLANT REVIEW FORM

REVIEW DATE
January 18,
2002

ESTABLISHMENT NO. AND NAME
Erel Est 135

CITY
San Carlos
COUNTRY
Uruguay

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Hector Lazaneo

EVALUATION

☒ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

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	January 18, 2002	Erel Est 135		San Carlos
				COUNTRY
				Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

18--Heavily beaded condensate was on overhead structures, not cleaned and sanitized daily, above an exposed product trafficway.

18--All product contact parts of a frozen product cutter were not cleaned and sanitized daily.

19--Exposed product tubs had residues of previous days uses.

HACCP--The temperature of cooking (CCP) was taken in the oven not the product and the temperatures were not coorelated

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		January 22, 2002	Frigorifico Durazno Est 14	Durazno	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		COUNTRY Uruguay	
		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable			
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NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

18--Large amounts of grease and metal particles from the moving chain were found on carcasses in the slaughter department, the carcasses coolers and at the pre-trim station in the boning room.

HACCP--The monitoring operators at the CCP were not examining the neck area for defects.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

January 17,
2002

ESTABLISHMENT NO. AND NAME

Corporacion Frigorifica Del Uruguay (Corfrisa)
est.175

CITY

Las Piedras

COUNTRY

Uruguay

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Ronald Deutsch

EVALUATION

☒ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 O
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 O	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 M	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 O	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 O	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 O		
Personal hygiene practices	26 A	Ingredients identification	53 O		
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM
(reverse)

REVIEW DATE

January 17,
2002

ESTABLISHMENT NO. AND NAME

Corporacion Frigorifica Del Uruguay (Corfrisa)
est. 175

CITY

Las Piedras

COUNTRY

Uruguay

NAME OF REVIEWER

Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL

Dr. Ronald Deutsch

EVALUATION



Acceptable



Acceptable/
Re-review



Unacceptable

COMMENTS:

11--Lighting at the inspection station not adequate.

SSOP--No preventative action was recorded.

08--Monitoring of rodent stations inside the plant not done daily.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		January 21, 2002	Frigorifico San Carlos Juvencor Est 199		San Carlos
					COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
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FOREIGN PLANT REVIEW FORM
(reverse)

REVIEW DATE

January 21,
2002

ESTABLISHMENT NO. AND NAME

Frigorifico San Carlos Juvencor Est 199

CITY

San Carlos

COUNTRY

Uruguay

NAME OF REVIEWER

Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL

Dr. Ronald Deutsch

EVALUATION

☐

Acceptable

☒

Acceptable/
Re review

☐

Unacceptable

COMMENTS:

19--The sanitizing of the carcass saw was inadequate.

19--The moving viscera table was not sanitized and cleaned between uses.

27--The operator at the bung drop station was cutting across the rectum and continuing the cut into other tissues without sanitizing the knife.

28--Black grease and metal particles from the rail were found on carcasses in the cooler, at the pre-boning trim station, and on meat on the boning table.

HACCP--The operator at the CCP recording station was not recording fecal contamination without prompting.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		COUNTRY
FOREIGN PLANT REVIEW FORM		January 28, 2002	Frigorifico Montes Presil Est 701		Uruguay
NAME OF REVIEWER Dt. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ron Deutsch		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
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FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE January 28, 2002	ESTABLISHMENT NO. AND NAME Frigorifico Montes Presil Est 701	CITY Montes
			COUNTRY Uruguay
NAME OF REVIEWER Dt. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ron Deutsch		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re review <input type="checkbox"/> Unacceptable

COMMENTS:

This plant did not operate on the day of the review (not since April) therefore it was converted to a paper only audit.